



## juillet

prix fixe - \$35

*Choose one line from each group:*

Romaine, Lardons, Cherry Tomatoes, Red Onion, Danish Blue Cheese, Croutons, Creamy Buttermilk Dressing

Summer Salad: Tomatoes, Cucumbers, Bell Peppers, French Feta, Basil Oil

Chilled Cucumber Soup with Crab Timbale



Mushroom and Duck Confit Tart

NC Shrimp, Roasted Eggplant and Peppers, Picholine Olives, Aioli

Risotto, Prosciutto, Parmigiano Reggiano, Cherry Tomatoes



Sautéed NC Tuna, Ratatouille, Orange and Fennel Vinaigrette

Duck Confit, Sweet and Sour Tomatoes, Pommes Boulangere, Oil-Cured Olives

Beef Short Rib Bordelaise, Shallots, Beef Marrow, Heirloom Tomato and Mushroom Salad

## à la carte

### Hors d'Oeuvres

#### Soupes et Salades

- Soupe a l'Oignon Gratinée - 8
- Salade Verte - 6
- Salade Frisée - 9\*
- Salade Niçoise - 12

#### Plateau de Fromages - 14

- Ratatouille, Fried Egg, Goat Cheese - 8
- Beets, Crème Fraiche, Blue Cheese - 6
- Asparagus, Fried Egg, Béarnaise - 8\*
- Savory Beignets - 8

#### Charcuterie

- House Made Sausage - 10
- Jambon de Bayonne - 10
- Chicken Liver Paté - 10
- Pork & Duck Country Style Paté - 10
- Pork Rillettes
- All the Meats - 28

### Entrées

Steak Frites: 12 oz NY Strip - 32

6 oz Skirt Steak - 20

Poulet Rôti (allow 25 minutes) - 19

l'Escalope de Saumon - 19\*

Coq au Vin - 16

Moules Frites - 12\*

Vegetarian Crêpe - 12

### Assiettes

- Gratin Dauphinois - 6
- Pommes Frites - 5
- Sautéed Greens - 5
- Sautéed Asparagus - 6

### Fresh Beignets

- Half Dozen - 5
- Full Dozen - 8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.